

Job Opening: Diswasher - Steward

Full time and part time positions. The ideal candidates shows up on time for work, providing other employees with assistance in the kitchen as needed and following all sanitary and health-related protocol, working in a great environment filled with camaraderie and friends.

We're a busy private club and we are willing to consider advancement opportunities for the right candidate. If you've ever dreamed of working as a Prep Cook or line cook, this position could provide you with a great start, we will train you with the proper skills to advance and learn all the time.

We're offering full time schedule and excellent pay for a dedicated employee, with PTO and full benefits.

Qualifications Desired:

- Must be an honest, trustworthy employee.
- Must be able to lift minimum of 50 lbs.
- Capable of understanding equipment operations for the dish machine.
- Capable of working with minimal supervision.

Role Description: Reports to work on time and in full uniform. Has knowledge of and practices safety standards and safe work habits. Is familiar with safe food handling, such as sanitation, rotation of food, and clean as you go policy. Has good communication skills with fellow employees.

Duties and Responsibilities:

- Ensure that dish machine is set at proper temperature and has correct temperature.
- Responsible for putting all produce away in proper place, and maintaining proper produce rotation.
- Ensure that all floor mats are brought in and distributed properly.
- Responsible for bringing in all trash cans with trash can liners.
- Responsible for filling all three (3) pot-washing sinks making sure that are at proper temperature with soap.
- Ensures that all floors are kept clean from debris at all times.
- Responsible for cleaning all pots and pans in a timely manner, and placing them back in their proper places.
- Assist with banquets by storing plates in warmer.
- Responsible for preparation of prep items (i.e. peel potatoes, pan up bacon, dice onions, carrots, sliced turkey, ham, clean spinach, etc...).
- Responsible for sweeping and mopping all areas of the Kitchen.
- Ensure that water is changed in dish machine and pot washing sink as frequent as necessary.
- Responsible for taking all trash and boxes out to dumpsters.
- Responsible for cleaning back dock on a daily basis.
- Perform all other duties as directed by supervisor or manager of the Club.

Apply online on the Club's Website: Sanantoniocc.com under the employment tab.